

12th Anniversary Celebration
21 February 2023
Incoming President: Mike Cordova
Incoming Vice-President: Ed Lavin
Outgoing President: Randy Barnes

Welcoming Bubbles
Whoa Jake!

Charlie & Echo, San Diego

A Blanc de Noirs sparkling white, made with wild yeasts, no filtering and minimal intervention. Blanc de Noirs translates to “white of blacks,” and refers to this sparkling white made from red grapes (Sangiovese and Grenache). With tastes of candied orange peel, ripe pear, yellow apple, and hints of sweetness reminiscent of a Hawaiian sweet roll.

Pairing #1
Harbison

Jasper Hill Farms, VT, Cow

Soft-ripened cheese with a rustic, bloomy rind. Young cheeses are wrapped in strips of spruce cambium, the tree's inner bark layer, harvested from the woodlands of Jasper Hill. Woodsy and sweet, balanced with lemon, mustard, and vegetal flavors.

La Vieille Ferme Sparkling Blanc
France

A brilliant, beaming lemon-yellow core with green-gold hints and fine exquisite bubbles. Floral nose leads to a delightful gentle palate of white stone fruit (peach) and a touch of brioche.

Pairing #2
Cheddar and Caramelized Onions

Trader Joe's, England, Cow

The blending artists mix caramelized onion marmalade into the Cheddar, giving it a balanced sweet-savory bite and pleasing onion aroma. It's firm, creamy, and adorned throughout with bits of onion.

California Crushin', Kolsch

Barrel and Stave Brewing Co., Vista, CA

Crisp, clean, and crushable with a slight bitterness to dry out the finish. Subtle apple and pear esters provide enjoyable supporting flavors, and light floral, earthy hop character adds to the complexity.
4.4% ABV

Pairing #3
TomaRashi Toma with Tagarashi Spice and Nori

Point Reyes Farmstead Cheese Co, CA, Cow

The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing nori, toasted sesame, poppy and hemp seeds, chili flakes, and ginger.

Junmai Ginjo Sake, petillant carbonation
Japan

Light and comfortably dry premium still Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones. Carbonated by Curt.

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Pairing #4

Le Gruyère, 8mo and 12mo

Emmi and Kaltbach creameries, Switzerland, Cow

Alpine style cheese and is sweet but slightly salty, with a flavor that varies widely with age. It is often described as creamy and nutty when young, becoming more assertive, earthy, and complex as it matures. This is an opportunity to try a young and old cheese side by side. Note the differences. Which pairs better with the ESB?

Notorious P.U.B., ESB

Barrel and Stave Brewing Co., Vista CA

Toasty and nutty malt flavors with hints of caramel. A dry, slightly bitter finish clears the palate, begging for another sip. Full of flavor, yet something that can be enjoyed by the pint. 5.2% ABV

Pairing #5

Wensleydale with Gin and Rhubarb

Wensleydale Creamery, Yorkshire, England

Creamy, crumbly Yorkshire Wensleydale cheese, carefully combined with stem ginger, sweet rhubarb, and Masons Yorkshire Gin

Queso Diego Cocktail

Lakeside, CA

A custom crafted, refreshing combination of Gin, Crème di Cassis, and sparkling water. Ratio 1:1:3

Dessert Board

Société Roquefort

Caves Baragnaudes, France

Soft, creamy, slightly salty, with an aftertaste that leaves the palate craving for more.

Crème di Cassis

Any liquor store near you.

Sweet, dark red liqueur made from blackcurrants.

Find more information about these pairings by scanning the QR code with your phone.



Your Queso Diego Board hopes you've enjoyed this year's anniversary party and we look forward to many great meeting and events in 2023.
